



# Los BOCHEROS

## CABERNET SAUVIGNON 2023

### VINTAGE NOTES

**WINERY INFORMATION:** Lamadrid founder Guillermo García Lamadrid opened the door from his home in Cuba when he was a child. With the turbulence in Cuba at the time of the Revolution, his mother Matilde put him on an airplane to embark on a new life. Many more doors opened during his lifetime, all leading to Argentina and the building of the Lamadrid winery in one of the oldest and most premier growing regions in Argentina: Agrelo, “the land of Malbec,” Mendoza. Lamadrid’s mission is to be the best representation of its Agrelo terroir.

**LABEL NOTES:** Food, Wine, Bocce: Ancient traditions brought from distant lands find new roots in the New World. Like winemaking, bocce became a national Argentine pastime and the Andes became a backdrop not only for vineyards that extend for miles, but bocce courts nestled in its villages. Our winery in Lujan de Cuyo is home to a bit of this history: the neighborhood court, where residents spent hours laughing, drinking wine, and playing bocce.

**FERMENTATION:** With native yeasts, in stainless steel tanks, for 22 days at 23°/25°C. 100% spontaneous in French oak barrels for 30 days.

**MACERATION:** Cold maceration at 8°C for 5 days.

**AGING:** This wine hasn’t been filtered, fined or cold stabilized.

**COLOR:** Intense red color with ruby tones.

**TASTING NOTES:** Notes of plum jam and cherries can be appreciated. Round tannins and medium finish.

- VINTAGE** 2023
- WINEMAKER** Angie Yañez
- WINERY** Lamadrid
- VINEYARDS** Lamadrid Vineyard, Agrelo, Mendoza
- VARIETAL** 100% Cabernet Sauvignon
- AVG. AGE OF VINES** 25 years
- AVG. VINEYARD ALTITUDE** 3,280 feet
- SUSTAINABLY FARMED** 100%
- HARVEST METHOD** By Hand
- AGING** 6 months in 3rd and 4th use French oak barrels
- ALCOHOL** 13.8%
- RESIDUAL SUGAR** 1.8 g/L
- ACIDITY** TA of 5.8 g/L, pH of 3.65
- UPC** 810499013456

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